Food Temperature Control  30 Proper cooling methods used; adequate equipment for temperature control  31 Plant food properly cooked for hot holding  32 Approved thawing methods used  33 Thermometer provided and accurate  14 Food properly labeled; original container  15 Prevention of Food Contamination  35 Insects, rodents, and animals not present  36 Contamination prevented during food peparation, storage & display  37 Personal cleanliness  38 Wiping cloths: properly used and stored  39 Washing fruits and vegetables  10 Insects and animals and vegetables  11 Insects, rodents, and animals not present  39 Washing fruits and vegetables  10 Insects, rodents, and animals not present  30 Insects, rodents, and animals not present  31 Insects, rodents, and animals not present  32 Insects, rodents, and animals not present  33 Insects, rodents, and animals not present  34 Insects, rodents, and animals not present  35 Insects, rodents, and animals not present  36 Insects, rodents, and animals not present  37 Insects, rodents, and animals not present  38 Insects, rodents, and animals not present  39 Insects, rodents, and animals not present  30 Insects, rodents, and animals not present  30 Insects, rodents, and animals not present  31 Insects, rodents, and animals not present  32 Insects, rodents, and animals not present  33 Insects, rodents, and animals not present  44 Insects dean dequate pressure  45 Insects, rodents, and equate pressure  46 Insects variated, and variations, used test stripes installed, maintained, used; test stripes training.  47 Insects, rodents, and variations and lighting; designated areas use  48 Insects, rodents, and variations and lighting; designated areas use  49 Insects, rodents, and variations and lighting; designated areas use  50 Insects, rodents, and variations an	100	40	15			Depart	ment	of F	ubl	c He	alth	aı	nd Social S	ervices					
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Image  A   SANTARY PERMIT NO   HOCK   FINAL MATCHINE   MATCH			V		RATING		J.C	IE OI	UT M/I	PER	PERMIT HOLDER  SAN JOSE INVESTMENT ILC.								
ESTABLISHMENT TYPE RETAIL  4 FLEPHONE ACT OR OF REAS REACTORITEMENT VIOlations Compliance Status  Compliance	Investi	stigation SANITARY PERMIT NO. L										LOCATION (Aridress)							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Oricle designated compliance (NI) CUT, NO, NA) for each numbered filem. Mark "X" in appropriate box for COS andor R.  IN in compliance Status  OSR R PTS  OUT Search in charge present, demonstrates  COSR R II  OUT Search in Charge present, demonstrates  COSR R II  OUT Search in Charge present, demonstrates  COSR R II  OUT Search in Charge present, demonstrates  COSR R II  OUT Search in Charge present, demonstrates  COSR R II  OUT Search in Charge present, demonstrates  COSR R II  OUT Search in Charge present, demonstrates  COSR R II  OUT Search in Charge present, demonstrates  COSR R II  OUT Search in Charge present, demonstrates  COSR R II  OUT Search in Charge present, demonstrates  COSR R II  OUT Management wereness, policy present  II  OUT Management wereness, policy present  II  OUT NA NO  Preper use of reporting, restriction & exclusion  II  OUT NA NO  Preper use of reporting, restriction & exclusion  II  OUT NA NO  Preper used, stating, drinking, betelbut, or  biobaccouse the  Deboccouse of Preventing Contamination by Hande  II  OUT NA NO  Preper desired, stating, drinking, betelbut, or  Deboccouse of Preventing Contamination by Hande  II  OUT NA NO  Preper desired demands and disposable on one of the contamination by Hande  II  OUT NA NO  Preper desired demands and surpose the codes or included the contamination by Hande  II  OUT NA NO  Preper desired demands and surpose the followed  Approved Source  II  OUT NA NO  Preper desired demands and surpose the followed  Approved demands end of procedure  II  OUT NA NO  Preper desired demands and procedure search of the contamination of the contami	ESTABLISHMENT TYPE AREA TELEPHONE													· · · · · · · · · · · · · · · · · · ·		SK CAT	FGORY		
Circle desegrated complanes (IN, OUT, NO, NA) for each numbered later. Mark "X" in appropriate box for COS and/or R. IN In Incompliance OUT = Not in compliance Status	RETAIL 4 472-1135 No.												at Risk Factor/	ntervention Violations	0)_	2			
IN - In compliance OUT - Not in compliance OUT - Not in compliance Status				FO								_			ONS				
Supervision    Perton in Charge present, demonstrates   0   16   N OUT WA NO Proper cologing manufactures   17   N OUT (WA) NGS Proper cologing imaging procedures for hot hoting   18   N OUT (WA) NGS Proper cologing imaging procedures for hot hoting   18   N OUT (WA) NGS Proper cologing imaging procedures for hot hoting   18   N OUT (WA) NGS Proper cologing imaging procedures for hot hoting   18   N OUT (WA) NGS Proper cologing imaging procedures for hot hoting   18   N OUT (WA) NGS Proper cologing imaging procedures for hot hoting imaging procedures for hot hoting imagenatures   18   N OUT (WA) NGS Proper cologing imaging procedures for hot hoting imagenatures   18   N OUT (WA) NGS Proper cologing imaging procedures for hoting imagenatures   18   N OUT (WA) NGS Proper cologing imaging procedures for hoting imagenatures   18   N OUT (WA) NGS Proper cologing imaging procedures for hoting imagenatures   18   N OUT (WA) NGS Proper cologing imagenatures   18   N OU								A = No	ot appl	icable	COS	= 0	Corrected on-site	during inspection R = Repeat violation	PTS				
Person in charge present, demonstrates   Section   Sec	Comp	plianc	e St	atus	Sup	ervision		cos	R	PTS	Co	mc			Food)	cos	RIPT		
Employee Health 3 (8) OUT Proper use of reporting, restriction & exclusion 6 (8) OUT Proper use of reporting, restriction & exclusion 6 (8) OUT Proper use of reporting, restriction & exclusion 6 (8) OUT NA NO Proper eating, training, drinking, beteinut, or tobscorous restriction of exclusion of the proper eating, training, drinking, beteinut, or tobscorous restriction of the proper eating, training, drinking, beteinut, or tobscorous restriction of the proper eating, training, drinking, beteinut, or tobscorous restriction of the proper eating, training, drinking, beteinut, or tobscorous restriction of the property for the proper	1 Person in charge present, demonstrates								П	6			IN OUT (NA) NI	O Proper cooking time and temperatures	8		6		
2 (By OUT   Management awereness; policy present   6   6										No.						$\vdash$	6		
3 (#) Out   Proper use of reporting, restriction & acclusion   6	2 (	2 (IN) OUT Management awareness: policy present							T	6	-						6		
4   Proper eating, lasting, diriking, belandut, or bolaccouse   6   5   N OUT NA NO   No discharge from eyes, nose, and mouth   6   Provention Contamination by Hands   6   Provention (Contamination (Contamina	3 /	N) OU	Ŧ				clusion			6		Ō	IN OUT NA	Proper cold holding temperatures			6		
Consumer Advisory   Consumer Advisory		1000							1-252	A CONTRACTOR	2	1	IN OUT N/A N/	O Proper date marking and disposition			6		
Preventing Contamination by Hands		A JUNE OUT N/A N/O I								6				Consumer Advisory					
Second content and content with mady-be-set floods or approved allemants method property followed approved approved allemants method property followed approved approved allemants method property followed approved approve	5 (	N) ON	T N/		<u> </u>					6	2	2	IN OUT (NA)		ж		6		
S   N OUT   Adequate handwashing facilities supplied 8   accessible   Approved Source   S   N OUT   Approved Source   S   N OUT   NA   NO!   Food obtained from approved source   S   N OUT   NA   NO!   Food obtained from approved source   S   N OUT   NA   NO!   Food obtained from approved source   S   N OUT   NA   NO!   Food obtained from approved source   S   N OUT   NA   NO!   Food obtained from approved source   S   N OUT   NA   NO!   Food obtained from approved source   S   N OUT   NA   NO!   Food obtained from approved source   S   N OUT   NA   NO!   Food obtained from approved source   S   N OUT   NA   NO!   Food obtained from Contamination   S   N OUT   NA   Food obtained from Spoaland and from Contamination   S   N OUT   NA   Food obtained from Spoaland and from Contamination   S   N OUT   NA   Food obtained from Spoaland and from Contamination   S   N OUT   NA   Food obtained from Spoaland and from Contamination   S   N OUT   NA   Food obtained from Spoaland and from Contamination   S   N OUT   NA   Food obtained from Spoaland and from Contamination   S   N OUT   NA   Food obtained from Spoaland and from Contamination   S   N OUT   NA   Food obtained from Spoaland and from Contamination   S   N OUT   NA   Food obtained from Spoaland and from Contamination   S   N OUT   NA   Food obtained from Spoaland and Spoaland And Spoaland And Spoaland And Spoaland	6 (1	N) OU	T N/	A N/O						6	╵┕								
Adequate handwashing facilities supplied 8 accessible  Approved Source  Approved Source  Approved Source  Approved Source  Approved Source  Food pod pod pod pod pod pod pod pod pod	7	N) OU	T N/	A N/O	11,700					6	65	_							
Approved Source  Approved Bource  Approved Bource  Approved Source  Approved In Out No. (NO) Food received at proper temperature  Approved In Source Sour		$\overline{}$								-	23	3	IN OUT (VA)		ds not		6		
S   III   OUT   Food obtained from approved source   6   11   III   OUT   NA (NO)   Food received at proper temperature   6   6   11   III   OUT   Food in good condition, safe, and unadulterated   6   11   III   OUT   Food in good condition, safe, and unadulterated   6   12   IV   OUT   Food in good condition, safe, and unadulterated   6   13   III   OUT   Food in good condition, safe, and unadulterated   6   13   III   OUT   Food in good condition, safe, and unadulterated   6   14   IV   OUT   Food contact surfaces, cleaned & sanitized   6   14   IV   OUT   N/A   Food contact surfaces, cleaned & sanitized   6   14   IV   OUT   N/A   Food contact surfaces, cleaned & sanitized   6   14   IV   OUT   N/A   Food contact surfaces, cleaned & sanitized   6   15   IV   OUT   Food contact surfaces, cleaned & sanitized   6   IV   OUT   N/A   Food contact surfaces, cleaned & sanitized   6   IV   OUT   N/A   Food contact surfaces, cleaned & sanitized   6   IV   OUT   N/A   Food contact surfaces, cleaned & sanitized   6   IV   OUT   N/A   Food contact surfaces, cleaned & sanitized   6   IV   OUT   N/A   Food contact surfaces, cleaned & sanitized   6   IV   OUT	8 (1	מס (מ	Т		accessible					6		_			2/10/2				
Second Columned from approved source   Columned from approved source   Columned from approved source   Columned from approved source   Columned from approved a course   Columned from approved procedures   Columned from approved procedures   Columned from approved procedures   Columned from approved search and on the introduction of pathogens, chemicals, and physical objects into foods.    Section   Columned from approved approved from approved procedures   Columned from approved approved from approved source   Columned from approved approved from approved source   Columned from approved approved from approved source   Columned from approved approved from approved approved from approved source   Columned from approved approved from approved source   Columned from approved approved from approved approved from approved source   Columned from approved approved from approved from approved approve									1144		2,	٦	IN OUT NA	Food additives: approved and property	uead		6		
11   N OUT	$\overline{}$	_		. (300)								4	33. (3)			$\sqcup$			
12   IN OUT   IN OU				A (N/O)			iterated				25	5 (	N)OUT		tored,		6		
Protection from Contamination   Protection from Contaminatio								$\vdash$			-		Co	1	dures				
Proper disposition of returned, previously served, reconditioned, and unsafe food separated and protected   6   15   N   Out N/A   Food contact surfaces, cleaned & sanitized   6   15   N   Proper disposition of returned, previously served, reconditioned, and unsafe food   8   Proper disposition of returned, previously served, reconditioned, and unsafe food   8   Proper disposition of returned, previously served, reconditioned, and unsafe food   8   Proper disposition of returned, previously served, reconditioned, and unsafe food   8   Proper disposition of returned, previously served, reconditioned, and unsafe food   8   PRACTICES	12	N GU	<u> </u>	N/O			10			l °	26	<u> </u>					6		
Risk ractors are improper practices or procedures identified as the most prevention of returned, previously served, reconditioned, and unsafe food	42 6	N COUR	- 51/						_	-			351.	process, and HACCP plan					
Proper disposition of returned, previously served, reconditioned, and unsafe food   Fractices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.   Proper disposition   Proper disposition   Proper disposition   Proper designed processing methods   Proper designed control   Proper designed processing methods   Proper d							zed		$\vdash$										
GOOD RE AL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Mark "X" in box: if numbered item is not in compliance analyze if COS analyze R. COS = Corrected on-site during inspection. R = Repeat violation. PTS = Demerit points  COS R   PTS    Safe Food and Water  Pasteurized eggs used where required 1 1 28 Water and los from approved source 2 2 9 Variance obtained for specialized processing methods 1 1 29 Variance obtained for specialized processing methods 1 1 30 Proper cooling methods used; adequate equipment for temperature control 1 1 31 Plant food properly cooked for hot holding 1 1 32 Approved thawing methods used 3 1 33 Thermometer provided and accurate 1 1 34 Food properly labeled; original container 1 1 35 Insects, rodents, and animals not present 2 2 36 Contamination prevented during food peparation, storage & display (contamination prevented during food				Proper disposition	of returned, previous			$\vdash$		prevalent contributing factors of foodborne litness of injury. Pu									
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  **Compliance Status**  Sefe Food and Water**    Pasteurized eggs used where required	E ALE			9 -	served, recording	sieo, and unsale lood	GO	D	RE	All	PR	RA	(0)  (0)=(5)						
Compliance Status   Cos   R   PTS     PTS					Good Retail Practi	ces are preventative r	neasures	s to co	ntrol t	he intr	oductio	ก๐	of pathogens, che	micals, and physical objects into foods.					
Pasteurized eggs used where required   1   1   2   2   2   2   2   2   2   2	Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points															nts			
Pasteurized eggs used where required	COMP	manc	e Su	atna	Safe Foo	d and Water		-	1111	pliance Status			COS	RIPE					
Variance obtained for specialized processing methods   1	27		Paste	urized						1	40	0	In-use uter				11		
Variance obtained for specialized processing methods   1	28		Wate	r and Ic	e from approved s	ource				2	41	1		quipment and linens: properly stored, dri	ed,		1		
Proper cooling methods used; adequate equipment for temperature control   1   1   31   Plant food properly cooked for hot holding   1   1   32   Approved thawing methods used   1   1   44   Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used   45   Warawashing facilities: installed, maintained, used; test strips   46   Nonfood-contact surfaces clean   46   Nonfood-contact surfaces clean   47   Hot & cold water available, adequate pressure   48   Plumbing installed; proper backflow devices   49   Sewage and wastewater properly disposed   49   Sewage and wastewater properly disposed   50   Toilet facilities: properly disposed; facilities maintained   38   Wiping cloths: properly used and stored   1   52   Physical facilities installed, maintained, and clean   39   Washing fruits and vegetables   1   53   Adequate ventilation and lighting; designated areas use   1   1   1   1   1   1   1   1   1	29		Varia	nce obt			5			1		_	Single-use		used		1		
temperature control  1			Omn	er coolir			. 1		_	-2018	43	3 ]	Gioves use				1		
Plant food properly cooked for hot holding   1   44   designed, constructed, and used   32   Approved thawing methods used   1   45   Warewashing facilities: installed, maintained, used; test strips   33   Thermometer provided and accurate   1   46   Nonfood-contact surfaces clean   Physical Facilities	30				-	readours educations of the				1		7	Food and						
Strips   S	31		Plant	food pr	operly cooked for h	ot holding				1	44	1	designed,	constructed, and used	1		1		
Food Identification  34   Food properly labeled; original container   1   47   Hot & cold water available, adequate pressure   9   48   Plumbing installed; proper backflow devices   9   9   9   9   9   9   9   9   9	32	The second secon								1	45	5		ing facilities: installed, maintained, used;	test		1		
Food properly labeled; original container   1   47   Hot & cold water available, adequate pressure   35   Insects, rodents, and animals not present   2   49   Sewage and wastewater properly disposed   36   Contamination prevented during food peparation, storage & display   50   Toilet facilities: properly constructed, supplied, & cleaned   37   Personal cleanliness   1   51   Garbage/refuse properly disposed; facilities maintained   38   Wiping cloths: properly used and stored   1   52   Physical facilities installed, maintained, and clean   39   Washing fruits and vegetables   1   53   Adequate ventilation and lighting; designated areas use   1   Documents and Placards   Documents and Placards   1   Documents and Placards   Documents and Plac	33	· · · · · · · · · · · · · · · · · · ·								1							1		
Prevention of Food Contamination  35   Insects, rodents, and animals not present   2   49   Sewage and wastewater properly disposed   36   Contamination prevented during food peparation, storage & display   50   Toilet facilities: properly constructed, supplied, & cleaned   37   Personal cleanliness   1   51   Garbage/refuse properly disposed; facilities maintained   38   Wiping cloths: properly used and stored   1   52   Physical facilities installed, maintained, and clean   39   Washing fruits and vegetables   1   53   Adequate ventilation and lighting; designated areas use   1   1   1   1   1   1   1   1   1	24		Cood					2000		4	47	P	litar e anid				1 0		
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Contamination prevented during food peparation, storage & 1 50 Toilet facilities: properly constructed, supplied, & cleaned	35		nsec							2	_	_		10 To 1 To			2		
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i ann arrano or the contective integrating that origin be taken.											SA.	Ţ	Sanitary D.		d		1 2		
Person in Charge (Print and Sign)  Date: [//// ID]	Person				nd Sign)	- /	Le Contraction	Lanc			1 34	_			-				
DEH Inspector (Print and Side)	DEH In	specto	ır (Pr	int and	Side) / /c		0					_	_	allers on (Circles of VED AID)	Fo	llow <sub>l</sub> up,	Date		
Rev: 08.27.15 White: DPHSS/DEH Yellow: Food Establishment	1			77	W-1 / V	ַריאַטןיזיף ויאי <u>טן)</u>	White: I	DPHS5	- S/DEH	Yeli	ow: Foo	od E		our ob four doubt. LEA (140)		N/A			

## Department of Public Health and Social Services Division of Environmental Health Food Establishment Inspection Report Page 2 of 2 LOCATION (Address) ESTABLISHMENT NAME STAN JOSE SWERMANKET #601 CHALAN MACHAUTE, MATTE INSPECTION DATE PERMIT HOLDER SANITARY PERMIT NO. 11 , 27, 2017 SAN JOSE INVESTMENT, U.C. 170000743 **TEMPERATURE OBSERVATIONS** Item/Location Temperature (° F) Item/Location Temperature (° F) RATIN SITELLETO FIGG / OUSPUM CHILLER 42.5 CORRECT **OBSERVATIONS AND CORRECTIVE ACTIONS** ITEM NO. BY DATE Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code. A POLLOW-UP INSPECTION WAS CONDUCTED TODAY FOR PROVING INSPECTION DATED 10/25/17, WHICH REJUCTED WA GRADE/RATING OF 19/0. ALL PREVIOUS WOLATIONS OF ITEMS NOS. 8, 20, 33, 35, 36, 57, AND 52 WERE CORRECTED AND ALD NEW VIOLATIONS WERE OBSERVED. PEST CONTRUL OPERATOR REPORTS WOLCHED NO ANTS, ROACH, NOR RODENT ACTIVITED FOR THE UST POUR CONSECUTIVE DOMS OF SERVICE. NO LIVE PEST ACTIVITY WAS OBSERVED QURING THIS INSPECTION. PIC WITE INFORMED TO CONTINUE DOING INTEGRATED PETT MANNIGEMENT TO FUSURE TITAT NO PEST INFESTATION OCCURS ATBAIN. PEST CONTROL REPORTS SHAW BE SENT TO DEH ON A REGULAR BASIS, AND UN-ANNOUNCED VISITS SHALL BE DONE BY DEH TO MONTOR COMPLITNICE AND ASSESS PEST CONTROL MEASURES. SANITARY PERMIT SHAW BE RE-WISTATED APPER PAYMENT OF \$100 FEE TO DATISS. RETRIEVED NOTICE OF CLOSURE PLATARD AND POSTED "A" PLACARD NO. 62053.

DISCUSSED THIS REPORT WITH GENERAL INSTANTS IN YOOK.

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person In Charge (Print and Sign)

DEH Inspector (Print and Sign)

Rev: 08.27.15

V. ROYMUNOD THE

11/27/17

White: DPHS6/DEH Yellow: Food Establishmen